

湖南

House of Hunan

Bloomington

Lunch Menu

Symbol of
Gourmet Chinese Dining

Specializing in Hunan, Mandarin and Szechwan cuisines

WE ACCEPT CALL-IN ORDERS FOR
FASTER SERVICE.

PHONE: (309) 663-7511
663-7512



Open every day

Lunch Hours

11:30 a.m. — 2:30 p.m.

(Carry Out Available)

1701 E. Empire St. Bloomington

Parties and Banquets

A private room with a bar is available to gatherings of 30 to 40 people. Unusual banquet dishes are a specialty of our chef, and a special menu to suit your occasion can be prepared. Due to the popularity of House of Hunan banquets and parties, advance reservations are required.



Daily Lunch Special

All served with eggroll, fried rice, soup,
hot tea and fresh fruit.

- Monday —** Shrimp with Vegetable or
Sweet & Sour Chicken
- Tuesday —** Sweet & Sour Pork or
Pepper Steak
- Wednesday —** Chicken with Garlic Sauce (Hot)
or Beef with Broccoli
- Thursday —** Empress Shrimp (Mild Hot) or
Chicken with Almond
- Friday —** Hunan Beef (Hot) or
Sweet & Sour Chicken
- Saturday —** Chicken with Mushroom or
Twice Cooked Pork (Hot)

Orders Always Ready in 5 Minutes!

House Wine\$1.25 Glass
(Chablis, Rosé, Burgundy or Rhine)

BEER

Chinese Beer\$1.50
Lite Beer1.00
Budwieser1.00

Mai Tai.....\$2.00
Bloody Mary1.50

Sunday Brunch

11:30 a.m. — 2:30 p.m.

*Come Taste a Variety
of Authentic Oriental
Cooking.*

\$5.95

6 to 12 Yrs. Old \$3.95 UNDER 6 FREE

(Fruit and tea not available on carry out)

Hot Appetizers

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|---------|----|--|-----------------|
| 春 卷 | 1. | Spring Rolls (2) (Shanghai) | 2.25 |
| | | <i>Egg rolls filled with diced Chicken, Shrimp and Vegetables</i> | |
| 蝦 吐 司 | 2. | Shrimp Toast (4) (Shanghai) | 2.95 |
| | | <i>Shrimp minced with water chestnuts and spices, spread on toast, then dipped in an egg batter and deep fried</i> | |
| 鍋 貼 | 3. | Pot Stickers (8) (Peking) | 2.95 |
| | | <i>Fried dumplings with ground meat and vegetable filling</i> | |
| 烤 排 骨 | 4. | Barbecued Spareribs (4) (Canton) | 3.25 |
| 乳 酪 蟹 肉 | 5. | Crab Rangoon | 2.95 |
| | | <i>Crab meat with cream cheese.</i> | |
| 炸 雲 吞 | 6. | Fried Won Ton (8) (Canton) | 1.95 |
| | | <i>Meat filled dumplings deep fried 'til crispy</i> | |
| 沙茶牛肉串 | 7. | Satay Beef (4) (Mandarin) | 2.50 |
| | | <i>Marinated slices of barbecued beef on skewers</i> | |
| 火 焰 拼 盤 | 8. | Genghis Khan | per person 3.00 |
| | | <i>Assortment of five appetizers, for two or more. Served with fire pot</i> | |

Cold Appetizers

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|---------|-----|--|------|
| 棒 棒 鷄 | 9. | Hacked Chicken (Hunan) | 3.25 |
| | | <i>HOT! Shredded chicken breast in sesame paste and chili peppers</i> | |
| 酸 辣 白 菜 | 10. | Hot and Sour Cabbage (Szechwan) | 2.95 |
| | | <i>HOT! Spicy cold salad of marinated cabbage and red bell peppers</i> | |
| 雪 花 桃 仁 | 11. | Hsu-Ay-Hua T'ao Jen - Crispy Walnuts (Hunan) | 3.25 |
| | | <i>Walnuts crystallized in honey.</i> | |
| 蘇 州 醬 鴨 | 12. | Five Flavor Duck (Peking) | 4.95 |
| | | <i>Delicate cold serving of duck marinated in five-spice sauce</i> | |

Soup

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|-----------|-----|--|------|
| 酸 辣 湯 | 13. | Hot and Sour Soup (Peking) | 1.50 |
| | | <i>HOT! Rich, spicy broth with pork, mushrooms, bean curd and bamboo shoots</i> | |
| 雲 吞 湯 | 14. | Won Ton Soup (Canton) | 1.50 |
| | | <i>Our version of the popular Chinese dumpling soup</i> | |
| 鷄 片 鍋 巴 湯 | 15. | Chicken Sizzling Rice (Szechwan) | 2.95 |
| | | <i>Chicken, mushrooms and sizzling golden rice crust
(Serves two as a side dish or one as a main dish)</i> | |
| 蝦 仁 鍋 巴 湯 | 16. | Shrimp Sizzling Rice (Szechwan) | 3.25 |
| | | <i>Shrimp, mushrooms and sizzling golden rice crust
(Serves two as a side dish or one as a main dish)</i> | |

湖 南

Special Luncheon Platters

(Served with Soup, Egg Roll, Fried Rice, and Tea)

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| 青 椒 牛 | 17. | Pepper Steak (Mandarin) 4.25
<i>Beef tenderloin sauteed with fresh green peppers and onions in brown sauce</i> |
| 排 骨 | 18. | Barbecued Spareribs (Canton) 4.50
<i>Meaty ribs, marinated in sweet soy sauce, then slowly barbecued</i> |
| 蝦 龍 糊 | 19. | Shrimp with Lobster Sauce (Canton) 4.75
<i>Shrimp, stir fried in a brown egg sauce</i> |
| 甜 酸 肉 | 20. | Sweet and Sour Pork (Canton) 4.25
<i>Pork dipped in batter, deep fried then stir fried with vegetables in sweet and sour sauce</i> |
| 杏 仁 鷄 丁 | 21. | Chicken with Almonds (Canton) 3.95
<i>Diced chicken sauteed with almonds in sesame oil and wine</i> |
| 磨 菇 鷄 片 | 22. | Chicken with Mushrooms (Canton) 3.95
<i>Sliced chicken, sauteed with mushrooms and fresh vegetables</i> |
| 生 炒 蝦 片 | 23. | Shrimp with Vegetables (Shanghai) 4.75
<i>Sliced shrimp, shelled and sauteed with fresh vegetables</i> |

Meat Specialties

(Served with Soup, Fried Rice, and Tea)

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| 魚 香 牛 肉 絲 | 24. | Beef with Garlic Sauce (Szechwan) 4.50
<i>HOT! Shredded beef, sauteed in hot spicy garlic sauce</i> |
| 洋 蔥 牛 肉 | 25. | Beef with Onions (Canton) 4.50
<i>A hearty dish of thinly sliced beef stir fried with onions</i> |
| 青 椒 牛 肉 絲 | 26. | Sweet Pepper Beef (Canton) 4.50
<i>Shredded beef sauteed with shredded sweet bell peppers</i> |
| 芥 蘭 牛 肉 | 27. | Broccoli Beef (Mandarin) 4.50
<i>Sliced beef sauteed with fresh broccoli</i> |
| 宮 保 牛 肉 | 28. | Kung Bao Beef with Peanuts (Szechwan) 4.75
<i>HOT! Sliced beef stir fried with peanuts and hot peppers</i> |
| 乾 炒 牛 肉 絲 | 29. | Home Style Beef (Szechwan) 4.50
<i>HOT! Shredded beef with carrots and celery in hot pepper sauce</i> |
| 木 須 牛 肉 | 30. | Mu Shu Beef in Mandarin Pancakes (2) (Peking) 4.50
<i>Shredded beef sauteed with Chinese vegetables and eggs</i> |
| 木 須 肉 | 31. | Mu Shu Pork in Mandarin Pancakes (2) (Peking) 4.50
<i>Shredded pork sauteed with Chinese vegetables and eggs</i> |
| 滑 肉 片 | 32. | Pork with Zucchini 4.50
<i>Sliced pork stir fried with zucchini in a light sauce</i> |
| 湖 南 肉 片 | 33. | Spicy Pork with Black Beans (Hunan) 4.25
<i>HOT! Sliced pork sauteed with fermented black beans, and vegetables in Hunan hot sauce</i> |
| 魚 香 肉 絲 | 34. | Pork with Garlic Sauce (Szechwan) 4.50
<i>HOT! Shredded pork sauteed with ginger and garlic sauce</i> |
| 蔥 爆 羊 肉 | 35. | Mandarin Lamb (Peking) 6.50
<i>Stir-fried lamb with scallions in a mild brown sauce</i> |

Poultry Specialties

(Served with Soup, Rice and Tea)

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| 青 椒 鷄 絲 | 36. | Sweet Pepper Chicken (Canton)..... | 4.25 |
| | | <i>Shredded chicken, sautéed with shredded sweet bell peppers in delicate sauce</i> | |
| 湘 江 鷄 絲 | 37. | Hunan Shredded Chicken (Hunan)..... | 4.25 |
| | | <i>HOT! Shredded chicken in a hot, spicy pepper sauce</i> | |
| 甜 酸 鷄 | 38. | Sweet and Sour Chicken | 4.25 |
| | | <i>Chunks of chicken, dipped in batter and deep fried, then mixed with vegetables sautéed in sweet and sour sauce.</i> | |
| 辣 子 鷄 丁 | 39. | Hot Pepper Chicken (Hunan) | 4.25 |
| | | <i>HOT! Diced chicken, sautéed with fresh green peppers in chili sauce</i> | |
| 炸 溜 子 鷄 | 40. | Empress Chicken (Szechwan) | 4.50 |
| | | <i>Chunks of chicken dipped in egg batter and lightly fried, then sautéed with vegetables in spicy, sweet, pungent sauce</i> | |
| 咖 哩 鷄 片 | 41. | Chicken in Curry Sauce (Mandarin) | 3.95 |
| | | <i>Sliced chicken and onions in a tasty curry sauce</i> | |
| 香 酥 鴨 | 42. | Crispy Duck (Szechwan)..... | 6.50 |
| | | <i>Twice cooked duckling, marinated in aromatic spices, steamed then fried</i>
<i>Served with Lotus Leaf Bun</i> | |
| 樟 茶 鴨 | 43. | Smoked Duck (Szechwan) | 6.50 |
| | | <i>Young duckling flavored with five spices and smoked in tea and Camphor wood. Served with Lotus Leaf Bun</i> | |

Seafood Specialties

(Served with Soup, Rice and Tea)

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| 腰 果 蝦 仁 | 44. | Shrimp with Cashews (Shanghai)..... | 5.50 |
| | | <i>Whole shrimp, shelled and sautéed with crispy cashew nuts</i> | |
| 宮 保 蝦 仁 | 45. | Kung Bao Shrimp with Peanuts (Szechwan) | 5.75 |
| | | <i>HOT! Whole shrimp, shelled and sautéed with peanuts and red peppers</i> | |
| 芥 蘭 蝦 | 46. | Shrimp with Broccoli (Mandarin) | 5.50 |
| | | <i>Whole shrimp, shelled and sautéed with fresh broccoli</i> | |
| 炸 溜 蝦 球 | 47. | Empress Shrimp (Szechwan) | 5.50 |
| | | <i>Shrimp dipped in egg batter and lightly fried, then sautéed with vegetables in spicy, sweet, pungent sauce</i> | |
| 甜 酸 蝦 | 48. | Sweet and Sour Shrimp | 5.25 |
| | | <i>Shrimp dipped in egg batter and deep fried then mixed with vegetables sautéed in sweet and sour sauce.</i> | |
| 乾 燒 蝦 | 49. | Ginger Shrimp (Hunan) | 5.75 |
| | | <i>HOT! Whole shrimp, shelled and sautéed with fresh ginger</i> | |
| 甜 酸 魚 片 | 50. | Sweet and Sour Fish (Mandarin) | 5.25 |
| | | <i>Fish fillets, dipped in batter and deep fried, then sautéed with vegetables in sweet and sour sauce</i> | |
| 魚 香 鮮 貝 | 51. | Scallops in Garlic Sauce (Szechwan) | 5.75 |
| | | <i>HOT! Scallops sautéed with water chestnuts and mushrooms in spicy hot garlic sauce</i> | |
| 芙 蓉 鮮 貝 | 52. | Scallops in Velvet Sauce (Shanghai) | 5.75 |
| | | <i>Scallops marinated in egg whites and gently sautéed with peapods and mushrooms in a delicate wine sauce</i> | |

Vegetables

(Served with Soup, Rice and Tea)

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| 干扁四季豆 | 53. | Szechwan String Beans (Szechwan)..... | 3.95 |
| | | <i>Fresh string beans, stir fried with
tiny shrimp and Szechwan preserved vegetables</i> | |
| 魚香茄子 | 54. | Szechwan Egg Plant (Szechwan)..... | 3.95 |
| | | <i>HOT! Egg plant stir fried with mushrooms
in hot chili paste with garlic sauce</i> | |
| 湖南素燴 | 55. | Hunan Mixed Vegetables (Hunan)..... | 4.50 |
| | | <i>Fresh seasonal vegetables stir fried in a light delicate sauce</i> | |
| 麻婆豆腐 | 56. | Spicy Ma Pou Bean Curd (Szechwan)..... | 3.95 |
| | | <i>HOT! A spicy high protein combination of fresh bean curd
stir fried with ground pork</i> | |
| 酸辣豆芽 | 57. | Hot and Sour Bean Sprouts (Hunan)..... | 3.50 |
| | | <i>HOT! Bean sprouts sauteed with peppers in vinegar and sesame oil</i> | |

Fried Noodles

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| 湖南炒麵 | 58. | Hunan Special Fried Noodles..... | 4.50 |
| | | <i>Special combination of shrimp, chicken, pork and vegetables</i> | |
| 肉絲炒麵 | 59. | Pork Fried Noodles..... | 3.95 |
| 鷄絲炒麵 | 60. | Chicken Fried Noodles..... | 3.95 |
| 蝦炒麵 | 61. | Shrimp Fried Noodles..... | 4.25 |
| 牛肉炒麵 | 62. | Beef Fried Noodles..... | 3.95 |
| 素菜炒麵 | 63. | Fried Noodles with Vegetables..... | 3.95 |

Fried Rice

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|------|-----|--|------|
| 湖南炒飯 | 64. | Hunan Special Fried Rice..... | 4.50 |
| | | <i>Special combination of shrimp, chicken, pork and vegetables</i> | |
| 肉絲炒飯 | 65. | Pork Fried Rice..... | 3.95 |
| 鷄絲炒飯 | 66. | Chicken Fried Rice..... | 3.95 |
| 蝦仁炒飯 | 67. | Shrimp Fried Rice..... | 4.25 |
| 牛肉炒飯 | 68. | Beef Fried Rice..... | 3.95 |
| 素菜炒飯 | 69. | Fried Rice with Vegetables..... | 3.95 |

Chinese Bread

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| 銀絲捲 | 70. | Hunan Silver Roll (Hunan)..... | 1.50 |
| | | <i>Slightly sweet steamed threads of pastry dough</i> | |
| 炸銀絲捲 | 71. | Hunan Golden Roll (Hunan)..... | 1.50 |
| | | <i>Deep fried Hunan Silver Roll, crisp and tasty like a doughnut</i> | |